

BRUNCH

SALADS

BIBB } 12

hydroponic Bibb lettuce, gorgonzola, roasted walnuts, apricot vinaigrette

THREE TREES } 14

radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

AVOCADO TOAST } 15

6-minute egg, avocado, Parmigiano Reggiano, heirloom tomatoes, basil, prosciutto, Italian country bread

FORMAGGI } 16

selection of Italian cheeses

SALUMI E FORMAGGI } 19

cured meats, selection of Italian cheeses

HOUSE-MADE Mozzarella or Ricotta

made fresh daily
drizzled with extra virgin olive oil,
coarse sea salt & black pepper,
with sliced Italian bread
10 each

HOUSE-MADE MEATBALLS } 9

hand rolled daily
in house

Pecorino Romano, parsley,
San Marzano tomatoes

PLATES

SHORT STACK } 12

pancakes, butter, Nutella

BRIOCHE FRENCH TOAST } 12

macerated strawberries,
vanilla custard

EGGS IN PURGATORY } 12

San Marzano tomatoes,
poached eggs, ricotta salata,
oregano, basil, chile flake

BREAKFAST SANDWICH } 14

choice of guanciale,
finocchiona or bacon,
Asiago cheese,
fried egg, brioche roll

PEP PEP } 15

black pepper scrambled
eggs, smoked salmon,
crème fraîche

EGGPLANT PARM } 15

fried eggplant,
house-made mozzarella,
Parmigiano
Reggiano, basil

BREADED PORK CUTLET } 16

two runny eggs,
baby arugula,
Parmigiano Reggiano



add an organic free-range
egg to any of our pizzas \$2

vegan

MARINARA } 10

San Marzano tomatoes,
garlic, oregano,
extra virgin olive oil

RITA & MARK } 16

San Marzano tomatoes,
vegan mozzarella,
vegan parm, garlic,
dried oregano, basil,
extra virgin olive oil

vegetarian

FOCCACIA } 6

herb & garlic butter

MARGHERITA } 14

San Marzano tomatoes,
house-made mozzarella,
Parmigiano Reggiano, basil,
extra virgin olive oil

WHITE WALKER } 16

house-made mozzarella,
house-made ricotta, broccoli,
chile flake, extra virgin olive oil

SUMMER BETTY } 17

San Marzano tomatoes,
fresh mozzarella, goat cheese,
sliced heirloom tomatoes,
extra virgin olive oil,
garlic, thyme

In honor of our beloved friend
and fan, Betty Maddalena,
Porta donates \$1 to the
West Orange Scholarship Fund
for every Betty Pie ordered.

NUTELLA } 10

meat/seafood

SAL } 16

everything focaccia,
crème fraîche, red onion,
smoked salmon

ITALIAN STALLION } 16

San Marzano tomatoes,
house-made mozzarella,
gorgonzola, sweet Italian
sausage, long hots

CARBONARA } 16

guanciale, Parmigiano
Reggiano, roasted egg,
parsley, black pepper,
extra virgin olive oil

14 1/2 } 17

San Marzano tomatoes,
house-made mozzarella,
house-made ricotta, hot
soppressata, Calabrian
chiles, oregano, extra
virgin olive oil

PASTA

CACIO E PEPE

(black pepper fettucini)
Parmigiano Reggiano,
black pepper, arugula,
top with an egg yolk \$2
9/16

POMODORO

(spaghetti)
San Marzano
tomatoes, Parmigiano
Reggiano, basil
10 / 18

AMATRICIANA

(bucatini)
San Marzano tomatoes,
pancetta, Parmigiano
Reggiano, chile flake
10 / 18

ACCOMPAGNATI

CALABRIAN CHILE SPREAD } 4

ROASTED
LONG HOTS } 4

FRIED POTATOES

cherry pepper relish } 6

MARINATED OLIVES } 6

SCUNGILLI SALAD

celery, lemon juice,
extra virgin olive oil,
chile flake } 7

NIMAN RANCH BACON

Calabrian chile
maple syrup } 7

COCKTAILS

BLOODY MARY } 7

Porta Bloody Mary mix,
vodka, fresh-squeezed
lemon juice, spices and
accoutrements

THE ELDERS } 9

Aperol, elderflower liqueur,
lime juice, club soda

HAZELNUT CREAMOSA } 10

Frangelico liqueur,
cream, chocolate syrup,
soda water

EARL OF BELLINI } 10

Earl Grey tea, peach
purée, prosecco

SALTY DOG } 11

Belvedere vodka,
fresh-squeezed
grapefruit juice, sea salt

BLACK HOLE SUN } 12

Old Foster bourbon,
cold brew coffee,
agave, chocolate,
Angostura bitters